

MASSERIA TASTING MENU

*SHARED FAMILY STYLE SERVED FOR THE WHOLE TABLE
MIN. 2 GUESTS*

4 SERVINGS
CHEF'S WEEKLY SELECTION

STARTERS
PASTA
DESSERT
350 PER PERSON

A LITTLE MORE?
*EXPLORE OUR TASTING ADD-ONS.
INDIVIDUALLY PLATED ADD-ONS, OFFERED IN TASTING PORTIONS*

FOCACCIA WITH RICOTTA CREAM 35

MAIN COURSE 95 EACH
PORK TOMAHAWK WITH BRAISED CARROTS AND PORK SAUCE
PAN-FRIED SEABASS WITH LEMON SAUCE AND BRAISED SCAROLA SALAD

SIDE DISHES 55 EACH
MASSERIA POTATO MASH TOPPED WITH DEEP-FRIED POTATO AND BROWN BUTTER
ENDIVE SALAD WITH STRACCIATELLA AND TARRAGON MAYONNAISE

BEVERAGE PAIRINGS

WHITE WINE, RED WINE, SWEET WINE OR ESPRESSO MARTINI
260

SPRITZ, WHITE WINE, RED WINE, SWEET WINE OR ESPRESSO MARTINI
360



MASSERIA

VEGETABLES

MARINATED CERIGNOLA OLIVES 45

DEEP-FRIED TOAST 75
with mozzarella, dried tomato and basil

BURRATA 120
with roasted bell pepper, taggiasca olives and fresh oregano

ENDIVE SALAD 110
with stracciatella, tarragon mayonnaise and toasted pumpkin seed

MASSERIA POTATO MASH 75
topped with deep-fried potato and brown butter- suggested as a side dish

FOCACCIA 65
served with seasoned ricotta cream

SEAFOOD

RAW TUNA 135
with spicy tomato juice, pistachio and tropea spring onion

DEEP-FRIED SQUID 145
with parsley mayonnaise, smoked paprika and fresh lime

PAN-FRIED SEABASS 185
with lemon sauce, braised scarola salad and pine nut- suggested as a main course

MEAT

BRUSCHETTA 95
with prosciutto crudo, parmesan cream and truffle

CHARCUTERIE 85
your choice:
coppa or mortadella

BEEF CARPACCIO 135
with romaine lettuce, cured egg yolk and basil pesto

ROASTED PORK TOMAHAWK STEAK 220
with braised carrots and pork sauce- suggested as a main course

PASTA

SPAGHETTI CHITARRA 140
with blue mussels, tomato confit, chives and beurre blanc

FETTUCCINE 125
with lightly smoked butter and 36-month-aged parmesan

RISOTTO 165
with asparagus cream, raw prawn tartare and chervil

GNOCCHETTI SARDI 145
with cream of green peas, sage oil and roasted morels

CASERECCE 155
with spring lamb ragù

DESSERT

CLASSIC TIRAMISU 95

HAZELNUT SOFT-SERVE 110

PANNA COTTA 105
with vanilla, sea buckthorn and amaretto crumble